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## Gallatin City-County Health Department

Environmental Health Services  
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Bozeman, MT 59715-3478  
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# Farmers Market Bake Sales

**Farmer's Market** – A roadside stand owned and operated by a farmer, or an organized market authorized by the appropriate municipal or county authority. MCA 50-50-102(5)

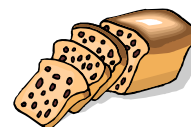
**Bake Sale** – Baked goods and preserves may be sold by non-profit organizations. MCA 50-50-103(2)

**Potential Allergens** – Ingredients are required for each food item sold. Label all products with ingredients either individually, by the package or have a placard visible with each product. This allows consumers to identify potential allergens.

## Items that may be sold at Farmers Market or Non-profit Bake Sales

### Baked goods.

- Breads, cakes, candies, cookies, pastries, and fruit pies
- All bakery items must have a baking step, i.e. baked in an oven
- Commercially prepared frostings
- Cream cheese in commercial single service packages may be provided as a condiment under refrigeration



### Preserves - Jellies and Jams

- Processed fruit or berry jams, jellies, compotes, fruit butters, marmalades, chutneys, fruit aspics, and fruit syrups

### Raw and unprocessed farm products

- Fruits, vegetables, and grains in their natural state that are not packaged

### Hot coffee and tea

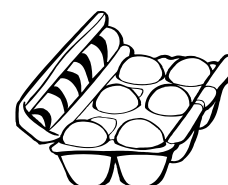
- Only commercially prepared coffees and teas
- All condiments for tea and coffee must be provided in commercial single service packages
- Liquid creamer is required to be ultra pasteurized no refrigeration required



### Commercially packaged beverages

### Farm fresh eggs (Farmer's Market only)

- Eggs may be sold only if the eggs are from the vendor's own farm/hens:
  - The cartons are required to be labeled "FARM FRESH EGGS" and with the producer's address and phone number
  - Eggs are required to be stored in coolers with a temperature of 41°F or below



**If you want to sell any items that are not listed above you must contact GCCHD at (406) 582-3120 regarding licensing requirements.**

## Items that are not permitted to be sold at Farmers Market

- Homemade herbed vinegar, oils, pickles, sauerkraut, etc
- Items such as rice crispy bars, chewy granola, cheesecakes, or cream pies
- Non-commercially prepared frostings
- Milk products
  - Preserves - tomatoes or food products containing tomatoes; or any other food substrate or product preserved by any method other than that described in subsection 50-50-102 (15)(a) MCA
- Fruits, vegetables or grains that are cooked; canned; preserved, except for drying; combined with other food products, peeled, diced, cut, blanched, or otherwise processed
- Bakery items must not contain cream, cream cheese, or egg based fillings

## Safe Food Handling Requirements

In accordance with the Administrative Rules of Montana (ARM) Title 37, Chapter 110, Subchapter 2 37.110.210 (1) No person, while infected with a disease in a communicable form that can be transmitted by foods or who is a carrier of organisms that cause such a disease or while afflicted with a boil, an infected wound, diarrheal illness or acute gastrointestinal illness or an acute respiratory infection, shall work in a food service establishment in any capacity in which there is likelihood of such person contaminating food or food contact surfaces with pathogenic organisms or transmitting disease to other persons. Food employees experiencing persistent sneezing, coughing or runny nose that causes discharges from the eyes, nose or mouth may not work with exposed food, clean equipment, utensils, and linens, or unwrapped single-service or single use articles.

All food and produce vendors must minimize bare hand contact with exposed foods by using single use gloves, deli tissues, spatulas, tongs, or utensils.

## Hand Washing

Hands must be washed in accordance with the Administrative Rules of Montana Title 37, Chapter 110, Subchapter 2, Section 210 (4) and the Gallatin County Health Code Chapter 2, Section 07(A)(B)(C).

Handwashing facilities must be provided if vendors handle food that is not prepackaged.

A temporary handwashing facility must include:

- ☐ Warm potable water from a free flowing source (i.e. Igloo cooler with spigot)
- ☐ Soap
- ☐ Wastewater catch basin
- ☐ Single service towels

